

QP Code: D145130		Total Pages: 1	Name:
			Register No.
SECOND SEMESTER B.VOC (CUFYVP) REGULAR EXAMINATION APRIL 2026			
DAIRY SCIENCE AND TECHNOLOGY			
DST2CJ103 - TECHNOLOGY OF DAIRY PRODUCTS			
2025 Admission			
Maximum Time :2 Hours			Maximum Marks :60
Section A			
All Questions can be answered. Each Question carries 3 marks (Ceiling : 20 Marks)			
1	Define dairy processing.		
2	Why is chilling important in milk handling?		
3	What is standardisation of milk?		
4	Define recombined milk.		
5	Define lassi.		
6	What is overrun in ice cream?		
7	Define evaporated milk.		
8	What is spray drying?		
9	Define water activity.		
10	Define butter.		
11	What is ripening of cheese?		
12	Define processed cheese.		
Section B			
All Questions can be answered. Each Question carries 6 marks (Ceiling : 30 Marks)			
13	Explain clean milk production.		
14	Describe flavoured milk.		
15	Explain curd preparation.		
16	Explain the role of starter cultures in fermented dairy products.		
17	Describe condensed milk.		
18	Explain butter manufacture.		
Section C			
Answer any ONE .Each Question carries 10 marks (1x10=10 Marks)			
19	Explain pasteurisation, homogenisation and UHT processing of milk.		
20	Explain concentrated milk products with examples and manufacturing principles.		